State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

N	ame of fac	cility		Check	one		I	License Number		Date /					
	Emrily as		4 4 G 54	□ F8		□.RFE		2.02		Stanto /					
A	ddress			City/S	City/State/Zip Code										
	/ 2	350	Sugarer stact	11 son at 1110 (N) 115 231											
						イリー(Time	<u>, </u>	1	$\frac{\cdot}{1}$						
-	Cense noi	1.000 2012/01/5	Line a Consil	mapec	Uls		Trave	el Time	Ca	tegory/Descriptive					
License holder SPECIMON TOOSY Insp						2		112	<u> </u>	()					
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R						□ Follow up	F	Follow up date (if require	ed)	Water sample date/result (if required)					
11			☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 1101	VIGW	L r ollow up	'			(n roquirou)					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable.															
	nark desig	mated compil		tem: IN=											
100			Compliance Status	12 T. N. S. O.	Compliance Status										
			Supervision Person in charge present, demonstrates knowledge, at			пи поп		erature Controlled for S	d for Safety Food (TCS food)						
1		OUT 🗆 N/A	performs duties	nu	しろべ じ	N/A II N/O		Proper date marking and	disp	osition					
2		OUT 🗆 N/A	Certified Food Protection Manager	A2112-4100-0	1.77	JIN 🗆 OUT		Time as a public health co	ontrol	t propoduros 8 venerale					
	l i		i i X Employee Health │		[]	⊒N/A □ N/O	1000000								
3	⊠IN □	OUT 🗆 N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		JIM III OUT		Consumer Advis	sory						
4	ÓIN D	OUT IN/A	Proper use of restriction and exclusion			⊒IN □ OUT ⊒N/A	'	Consumer advisory prov	ided	for raw or undercooked foods					
5		OUT 🗆 N/A		its				Highly Susceptible Po	opula	tions					
6	TOIN C	OUT 🗆 N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use			⊒IN 🛄 OUT ⊒N/A	Г ,	Pasteurized foods used;	prohi	bited foods not offered					
7		OUT NO		\dashv		714/7		Chemical	ESSEZ MOVEM						
)	reventing Contamination by Hands		ľ	JIN □ OUT	Г								
8	□IN □	ONT 🗆 N/O	Hands clean and properly washed		127 1	JN/A		Food additives: approved	d and	properly used					
	7	1011=	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		00	ZIN □ OUT	Г	Table							
9					28	□N/A		Toxic substances properly identified, stored, used							
<u> </u>		tour man					Cor	formance with Approve	ocedures						
10	LIN L	IOUT 🗆 N/A	Adequate handwashing facilities supplied & accessible Approved Source		ו טכיו	⊒N/A ⊒N/A		Compliance with Reduce specialized processes, a	d Oxy	/gen Packaging, other					
11	□IN □]OUT	Food obtained from approved source			JIN DOUT	-								
12		JOUT	Food received at proper temperature			N/A N/O		Special Requirements: Fr	esh J	uice Production					
<u> </u>		IN/O IOUT	Food in good condition, safe, and unadulterated			IN □ OUT		Special Requirements: He	eat Tr	eatment Dispensing Freezers					
13			Required records available: shellstock tags, parasite			JIN DOUT									
14	.□N/A □		destruction		120			Special Requirements: Cu	ustom	Processing					
			Protection from Contamination			TUO 🗆 NIC		Special Requirements: Bu	ılk Me	ator Machina Critoria					
15			Food separated and protected			JN/A □ N/O		opoolar requirements. Be	JIK VVC	ater Machine Criteria					
16		IOUT	Food-contact surfaces: cleaned and sanitized			IN □ OUT IN/A □ N/O	-	Special Requirements: Ac Criteria	cidified	d White Rice Preparation					
17	ם אום.	IOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 1	IN DOUT	•	Critical Control Point Insp	ection						
Žij.		The second secon	rature Controlled for Safety Food (TCS food)	16.20	36	TUO 🗆 NI	•	Process Review							
18		I OUT	Proper cooking time and temperatures		-4]N/A		Process Review							
			Proper reheating procedures for hot holding	;		JIN 🗆 OUT JN/A	.	Variance							
19															
20			Proper cooling time and temperatures	\dashv	_	_									
20	□N/A □	N/O			Risi	(factors are	e foo	ed preparation practice	s an	d employee behaviors					
21	□N/A □		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.										
22	⊠ÍN □	OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

State of Ohio

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Naı	ame of Facility		Тур	of Inspection Date	2 ,	$\overline{\mathcal{J}}$							
		1,000			<u> </u>	10 WILL 5-10	-6	7					
GOOD RETAIL PRACTICES													
\$4.14	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable													
	Safe Food and Water				2012/2014/6	ensils, Equipment and Vending	ippiice						
38	3 ☑ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used whe	rized eggs used where required				Food and nonfood-contact surfaces cleanab designed, constructed, and used	le, pro	perly					
39		d source	55	☑ÍN ☐ OUT ☐	1N/Δ	Warewashing facilities: installed, maintained,	used;	test					
	Food Temperature Control	And the second s		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		strips							
40	Proper cooling methods use for temperature control	ed; adequate equipment	56 □ IN □ QUT Nonfood-contact surfaces clean Physical Facilities										
41	I ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked t	for hot holding	57 ☑ IN ☐ OUT ☐N/A Hot and cold water available; adequate					***************************************					
42	2 IZ ÎN II OUT IIN/A II N/O Approved thawing methods	proved thawing methods used				Plumbing installed; proper backflow devices	3						
43	3 ✓ IN ☐ OUT ☐N/A Thermometers provided and	accurate		□N/A □ N/O									
	Food Identification	5	59		Sewage and waste water properly disposed								
44	Food properly labeled; origin	nal container	60		Toilet facilities: properly constructed, supplied,	cleane	d						
rit nitra	Prevention of Food Contamination	6	61	ſ∐ÍN □ OUT□	IN/A	Garbage/refuse properly disposed; facilities ma	intaine	d					
45	Insects, rodents, and animals openings protected	not present/outer	62	□ IN □′OUT		Physical facilities installed, maintained, and cle	an; do	gs in					
46	Contamination prevented duri	ing food preparation,		□N/A □ N/O		outdoor dining areas							
47	storage & display		63	-⊠″IN □ OUT		Adequate ventilation and lighting; designated a	reas u	sed					
48		and stored	64]N/A	Existing Equipment and Facilities							
49	□ IN □ OUT □N/A □ N/O │ Washing fruits and vegetable	es	(68X)			Administrative							
	Proper Use of Utensils			ÉN DOUTE	ta iza	0010.1010		20822048					
50			65		IN/A	901:3-4 OAC							
51	nanalea	s. property stored, dried,	66	□ IN □ OUT ⊡	IŃ/A	3701-21 OAC							
52													
53			avera				OVERED SOLVER						
		servations and Corr for COS and R: COS=corrected				R=reneat violation							
Iten	em No. Code Section Priority Level Comment				·	, K topeat violation	cos	R					
~	SOUS/AN NO CORFUEL	5825 QUI 1/2	ز	tem a	i \subset $($	st bees w							
		$-\mu QG(U^2)$ (<u> </u>	<u>CINC</u>	•								
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Per	erson in Charge	j				Date: Date:							
Env	Environmental Health Specialist Licensor:												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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